

Homemade fettuccine with chicken Alfredo sauce, pancetta, broccoli, and Parmesan cheese |

Recipe for 4 servings

Description

A chicken dish in a white wine and cream sauce. A tasty and comforting recipe.

Note

The secret of this recipe is the egg yolk in the sauce, which adds a much sought-after velvety coating.

Ingredients

Sauce

- 400 Gr Chicken thigh
- 100 Gr White onion
- 250 Ml Cream 35%
- 1 Unit(s) Thyme
- 125 Ml White wine
- 1 Unit(s) Egg yolk
- 50 Gr Grated parmesan

Pasta

- 210 Gr Flour
- 2 Unit(s) Egg
- 30 Ml Olive oil
- 5 Gr Salt

Topping

- 12 Sprig(s) Chives
- 100 Gr Pancetta

Preparation

- Preparation time **45 mins**

Set up

Degrease the chicken thighs if necessary, then cut them into small cubes.

Peel and finely chop the onion.

Cut the pancetta into brunoise and pan-fry until crisp. Set aside for the garnish.

Zest and squeeze the lemon.

Chop the chives.

Chop the thyme.

Sauce

In a saucepan, start by sweating the chopped onion and thyme in a drizzle of olive oil.

Add the chicken cubes and continue cooking, stirring regularly, then add the white wine and cook

until it has evaporated.

Add the cream and cook over a low heat for around 20 minutes.

Remove from the heat, add the egg yolk and Parmesan cheese, stir and serve immediately.

Pasta

In a large volume of boiling, salted water, cook the orzo for the time recommended on the packet.

Rinse the orzo to cool it slightly and prevent it from curdling.

In a bowl, mix the lemon juice, zest and Dijon mustard with a drizzle of olive oil.

Add the remaining ingredients and season with salt and pepper.

On the plate

Start by placing the pasta in your bowls.

Pour a generous ladleful of sauce over the top.

Finish with a little chives and crispy pancetta.

Bon appétit!